

18U163

(Pages: 2)

Name:.....

Reg.No:.....

FIRST SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

(Regular/Supplementary/Improvement)

(CUCBCSS-UG)

CC15U FTL1 B01 - PERSPECTIVES OF FOOD SCIENCE AND TECHNOLOGY

(Food Technology - Core Course)

Time : Three Hours

Maximum : 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

Multiple Choices:

1. Energy giving Nutrient
 - a. carbohydrates
 - b. vitamin
 - c. Water
 - d. minerals
2. An example for probiotic food
 - a. Yogurt
 - b. red gram
 - c. Green leafy Vegetable
 - d. ginger
3. What is poor man's milk
 - a. meat
 - b. egg
 - c. Ragi
 - d. Wheat
4. Name one flavour additive
 - a. PUFA
 - b. MSG
 - c. ARF
 - d. EFA

Name the following:

5. Stored form of carbohydrate in plants.
6. Name the layer that covers germ part of wheat kernel.
7. Name one Artificial antioxidant.
8. Expand FSSAI
9. Name any one class one preservative.
10. Mention any one essential amino acid rich in cereals.

(10 x 1 = 10 Marks)

PART B

Answer any *five* questions. Each question carries 2 marks.

11. Define polysaccharide.
12. What are the different groups of vegetables? major nutrients present in each group.
13. Write short note on wheat protein.
14. What is EFA? Give examples.
15. What are the two main classifications of food preservatives? Give examples.

16. Define functional food.
17. Mention any two food Science and Technology Journals.

(5 x 2 = 10 Marks)

PART C

Answer any *six* questions. Each question carries 5 marks.

18. Define food and what are its functions?
19. Differentiate Probiotics and Prebiotics and explain its importance
20. What are the reasons for spoilage offish?
21. How do we germinate pulses? What are its advantages?
22. Explain different types of fruit beverages.
23. What are the different methods of tenderization of meat?
24. Explain the importance of nuts and oil seeds. What are the different products made by them?
25. What is sensory evaluation? What are the different types of sensory tests? Explain Any two difference test in sensory evaluation.

(6 x 5 = 30 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

26. Explain the importance of food technology in today's scenario. Describe the objectives of any two research centers in India.
27. Explain Definition and classification of food additives with examples.
28. Explain the structure and composition of egg with diagram.
29. Explain Nutraceuticals under the following headings: Definition, Classification, and Health benefits.

(2 x 15 = 30 Marks)
